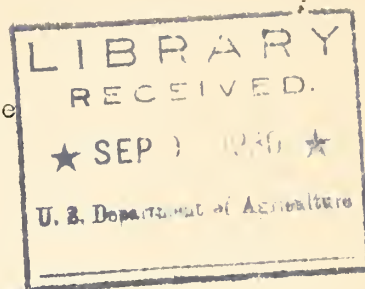


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United States Department of Agriculture
Bureau of Biological Survey



DIRECTIONS FOR HANDLING COYOTE STOMACHS

Preserve one well-filled stomach each week. Animals shot in the wild or captured with dogs are particularly valued, and their stomachs should always be saved.

Use linen tags furnished by Biological Survey, and write complete information thereon with soft lead pencil.

The information to be placed on tag includes the name (note also whether pups or females with young), locality, date, collector, method of capture (whether shot, trapped, or poisoned), and kind of bait used.

In removing stomach from carcass, take care not to make large cuts in it; otherwise part of the stomach contents will be lost. Tie tag securely about stump of gullet.

Preserve stomachs in formalin (add 10 to 12 parts of water to the commercial product), and make a few punctures or slits in stomach wall to allow entrance of preserving fluid. Keep stomachs in preservative five days or as much longer as convenient. When ready to ship, remove the stomachs from the formalin and let them dry until no longer wet on surface before packing.

Ship dry in the standard containers furnished. If four pounds or under, mail under frank; if over four pounds, send by express collect. Address containers to the Division of Food Habits Research, Bureau of Biological Survey, Washington, D. C.

